

ABSTRACT

A pre-dough concentrate for the production of baked products, a method for production of a pre-dough concentrate and the use of such a pre-dough concentrate for the production of baked products and the baked products produced from such a pre-dough concentrate represent a suitable alternative for baked products and also for pre-dough. The pre-dough concentrate is based on a thermally-modified flour or parts thereof, combined with yeast and water. The pre-dough concentrate is a replacement product for pre-dough with similar, the same or improved functional properties, depending on the criterion, such as a good pre-dough from wheat flour, type 720 flour and fine flour. The pre-dough concentrate includes a bioactivity significantly higher than commercially available baking materials.